2019-2020 Breakfast & Brunch Menu

Plated

All plated options are served with biscuits, orange rolls, iced water, orange juice and coffee service.

SCRAMBLED EGGS
includes grits, sausage, bacon, served with fresh fruit $16

INDIVIDUAL QUICHE
your selection of one of the following:

- Quiche Lorraine (bacon, onion and cheese)
- Denver Quiche (ham, onions, peppers and cheese)
- Quiche Florentine (spinach and cheese)
- Pulled Chicken and Gruyere
- Veggie Quiche *(onions, tomatoes, peppers, mushrooms and cheese)*

served with mornay sauce garnished with mixed greens with sliced strawberries, toasted almonds and goat cheese served with a strawberry vinaigrette $17

LOW COUNTRY SHRIMP AND GRITS
low country style tasso ham fumé with stone ground grits and assorted toppings of tomatoes, scallions, bacon, cheddar and parmesan cheese $25

CHICKEN CREPES
two crepes served with mushrooms and a creamy veloute sauce with grilled asparagus and broiled tomato $18

Breakfast Buffets

All buffets options are served with iced water, orange juice and coffee service.

CONTINENTAL BREAKFAST
fresh cut fruit, orange rolls, and assorted pastries $13 per person

WAIST WATCHER
fresh cut fruit, fresh yogurt, and homemade granola $13 per person

SOUTHERN SAMPLER
scrambled eggs, grits, sausage, bacon, biscuits, gravy, and fresh cut fruit, orange rolls $18 per person

All menu items will incur a 20% service charge and a 10% state tax

Bruch Buffet

served with iced water, orange juice and coffee service.

fresh fruit salad
mini muffins and orange rolls
tossed spinach and strawberry salad with assorted condiments and dressings
chicken crepes with mushrooms and a creamy veloute sauce
scrambled eggs
stone ground cheese grits
crispy hash browns
bacon and sausage
homemade biscuits and béchamel gravy
$30 per person

Buffet Enhancements

OMELETTE STATION
made to order with your choice of ingredients to include: ham, bacon, mushrooms, onions, peppers, spinach, tomato, and cheddar cheese $11 per person

BAKED HAM CARVING STATION
baked with a brown sugar crust served with sweet mustard and yeast rolls $9 per person

PRIME RIB CARVING STATION
served with au jus and yeast rolls $16 per person

All of the above stations require a Chef Attendant at $75 per Attendant

PANCAKE & WAFFLE STATION
with assorted condiments to include: maple syrup, chocolate syrup, whipped cream, strawberries, blueberries, blackberries and chocolate chips $11 per person

SMOKED SALMON STATION
with assorted condiments to include: cream cheese, fresh dill, capers, red onion, diced egg, and lemon
$12 per person

SHRIMP & GRITS STATION
low country style tasso ham fumé with stone ground grits and assorted toppings of tomatoes, scallions, bacon, cheddar and parmesan cheese
$15 per person

FRESH HOMEMADE DOUGHNUTS $6 per person

All menu items will incur a 20% service charge and a 10% state tax